



Casa Silva

Tasting Notes

Pale yellow with golden hues. Floral aromas with notes of peach and apricot. On the palate, powerful, good structure, good balance and agreeable tannins. Long finish.

Origin

Viña Casa Silva own grapes, Colchagua Valley.
100% from Lolol Estate.
Pre-selected micro-terroir plots.

Harvest

19th of March, 2006.
100% hand picked.

Vinification

Hand sorting of the grapes before destemming. Pre-crush hand sorting. Reductive method transportation to the press. Maceration in the press at 6°C to 8°C for 4 hours. Must separation and alcoholic fermentation in stainless steel tanks for 20 to 24 days at 15°C to 18°C. Lees work in the tank. 55% of the wine undergoes malolactic fermentation in French oak barrels.

Ageing

55% aged in French barrels for 6 months;
45% in stainless steel tanks.

Food pairings

Exquisite with tempura scallops and crumbed calamari, this tasty Viognier also works beautifully with sushi, spicy Thai fish or stuffed olives. It even works well with apple crumble.

Viognier

Gran Reserva
2006



Viña Casa Silva
COLCHAGUA VALLEY